














Bacon Wrapped Pork and Onion Gravy

with Roast Potatoes, Red Cabbage and Green Beans

31

Roast Total Time: 90 Minutes • Hands On Time: 60 Minutes • Little Spice • 1 of your 5 a day



-  Potato
-  Pork Leg Topside
-  Streaky Bacon
-  Plain Flour
-  Red Cabbage
-  Soy Sauce
-  Balsamic Vinegar
-  Butter
-  Chicken Stock Powder
-  Original Onion Marmalade
-  Green Beans

Before you start

Cooking tools, you will need:

Large Saucepan, Kitchen Roll, Frying Pan, Baking Tray, Colander.

Ingredients

| | 2P | 3P | 4P |
|-------------------------------|-----------|-----------|-----------|
| Potato** | 700g | 1150g | 1400g |
| Pork Leg Topside** | 450g | 675g | 900g |
| Streaky Bacon** | 4 rashers | 6 rashers | 8 rashers |
| Plain Flour 13 | 24g | 36g | 48g |
| Red Cabbage** | 1 | 1 | 1 |
| Soy Sauce 11 13 | 1 sachet | 1 sachet | 2 sachets |
| Balsamic Vinegar 14 | 1 sachet | 1 sachet | 2 sachets |
| Sugar for the Cabbage* | 1 tsp | 1½ tsp | 2 tsp |
| Water for the Red Cabbage* | 75ml | 100ml | 150ml |
| Butter 7 ** | 30g | 45g | 60g |
| Water for the Gravy* | 400ml | 600ml | 800ml |
| Chicken Stock Powder | 1 sachet | 2 sachets | 2 sachets |
| Original Onion Marmalade | 40g | 60g | 80g |
| Green Beans** | 150g | 200g | 300g |

*Not Included **Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 862g | 100g |
| Energy (kJ/kcal) | 3622/866 | 420/100 |
| Fat (g) | 93 | 11 |
| Sat. Fat (g) | 13 | 2 |
| Carbohydrate (g) | 93 | 11 |
| Sugars (g) | 21 | 2 |
| Protein (g) | 67 | 8 |
| Salt (g) | 3.73 | 0.43 |

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk **11)** Soya **13)** Gluten **14)** Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

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Get Started

Preheat your oven to 200°C and bring a large saucepan of **water** to the boil with ½ tsp of **salt**. Peel and chop the **potatoes** into 4cm chunks. Pat the **pork** dry with some kitchen roll, then season with **salt** and **pepper** and drizzle with **oil**. Heat a frying pan over high heat and brown the **pork** all over, 2 mins, turning often. Transfer to a baking tray and lay the **bacon rashers** over the **pork**, tucking them under at the bottom.



Red Cabbage Time

Meanwhile, cut the **cabbage** in half through the root, remove the triangle root in the middle and discard, then slice thinly. Heat a drizzle of **oil** in a large saucepan on medium-high heat. Once the **oil** is hot, add the **cabbage**, season with **salt** and **pepper**, and stir fry for 2 mins. Pour in the **soy sauce**, **balsamic vinegar**, **sugar** and **water** (see ingredients for both amounts). Stir and bring to a simmer, then reduce the heat to medium-low, cover with a lid and leave to cook until the **cabbage** is tender, 10-12 mins. Stir twice in this time. Once tender, remove the lid, increase the heat to medium and cook until the **liquid** has reduced, 8-10 mins.



Roast the Pork

Roast the **pork** on the middle shelf of your oven (depending on size) for: **2P: 40 mins**, **3P: 55 mins**, **4p: 75 mins** (depending on size). **IMPORTANT:** *The pork is cooked when no longer pink in the middle.* Pour a good glug of **oil** onto another baking tray and pop in your oven. Add the **potatoes** to the boiling **water** and cook for 7-8 mins or until the edges have softened when you poke them with a knife.



Make the Gravy

Meanwhile, pop a saucepan on medium-high heat and add **half** the **butter**. Allow the **butter** to melt, then stir in the remaining **flour**. You've made a **roux!** Cook until the **roux** is a medium brown colour and gradually stir in the **water** (see ingredients for amount), **chicken stock powder** and **onion marmalade**. Bring to the boil, stirring out any lumps that form. Lower the heat and simmer until the **gravy** has thickened to your liking, 10-15 mins. When the **pork** is ready, allow to rest, wrapped in foil for 10-15 mins before slicing. Fill your pan with **water** and ½ tsp of **salt** and pop on high heat.



Roast the Potatoes

Once the **potatoes** are ready, drain in a colander, pop back into the pan then sprinkle on **half** the **flour**. Give your pan a shake to fluff up the **potatoes**. Take your hot baking tray out of your oven, carefully transfer your **potatoes** onto it in a single layer, turning in the **oil**. Season with **salt**. Roast the **potatoes** on the top shelf of your oven until golden, 45-50 mins, turn halfway through. Wash your saucepan and set aside - you'll use it later.



Fry the Beans and Finish

Get any washing up done. Once your **water** is boiling, and once everything is nearly ready, add the **beans** to the **water** and simmer until tender, 4-5 mins. Once cooked drain in a colander. Stir the remaining **butter** into the **red cabbage**, taste and add **salt** and **pepper** if you feel it needs it. Add any **pork resting juices** to the **gravy** if it needs thinning slightly, reheat if necessary. Slice the **pork** thinly and add to the plate along with the **veggies**. Pour over the **gravy**.

Enjoy!